

Mitchell E. Daniels, Jr.
Governor

Judith A. Monroe, M.D.
State Health Commissioner



Indiana State Department of Health

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DATE: February 11, 2009

TO: All Local Health Departments
Attn: Chief Food Specialist

FROM: A. Scott Gilliam, MBA, CP-FS
Manager, Food Protection Program

SUBJECT: FW: USDA Food Safety and Inspection Service Open FSIS Recall Cases Retail List Update

Suggested Action: Class I Recall; Frozen Chicken entrees that they contain peanut products recalled by the Peanut Corporation of America; Recommend notification to establishments that may carry these products via phone, fax or e-mail.

From the information provided by USDA, the recalled products were distributed in the State of Indiana. These chicken products were distributed to retail establishments throughout the United States. Detail establishment information is not available at this time. Please notify this office at 317-233-7360 if any recalled product is found.

Recall Release
FSIS-RC-004-2009

CLASS I RECALL
HEALTH RISK:
HIGH

Congressional and Public Affairs
(202) 720-9113
Roger Sockman

WASHINGTON, Feb. 4, 2009 – The Hain Celestial Group Inc, a West Chester, Penn. firm, is recalling approximately 983,700 pounds of frozen chicken entrees in commerce because they contain peanut products recalled by the Peanut Corporation of America, which is the focus of a U.S. Food and Drug Administration (FDA) investigation, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

Recommendations for Preventing *Salmonellosis*:

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Also wash cutting boards, dishes and utensils with hot soapy water. Clean up spills right away.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods

Cook raw meat and poultry to safe internal temperatures before eating. The safe internal temperature for meat such as beef and pork is 160° F, and 165° F for poultry, as determined with a food thermometer.

Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90° F). Refrigerate cooked meat and poultry within two hours after cooking.

The following products are subject to recall:

- 10 ounce cartons of Ethnic Gourmet Chicken Pad Thai, which contains peanut sauce and peanuts as garnish. UPC code # 18687-70054, lot codes "WC7" and "WC8"
- 12 ounce bowls of Trader Ming's Spicy Kung

Pao Chicken, which contains crushed and whole peanuts as garnish. UPC code 0379526, lot codes "WC7M" and "WC8"

The shipping containers bear the establishment number "P-9744" printed on the side of the boxes.

The problem was discovered in response to the widespread recall involving all peanut products produced since 2007 by the Peanut Corporation of America's Blakely, Ga. facility because they may be linked to a nationwide outbreak of salmonellosis. FSIS has received no reports of illnesses associated with consumption of these frozen chicken products

These products were identified as recalled in a news release dated Jan. 31, 2009 by the FDA because of possible contaminated peanut products produced by the Peanut Corporation of America. Information about the FDA recall is available at:

http://www.fda.gov/oc/po/firmrecalls/hain01_09.html

These chicken products were distributed to retail establishments throughout the United States. Based on product shelf life, these products could still be in consumers' freezers and it is important that consumers look for and return or discard and do not eat these products if they find them.

The FDA, State public health departments and FSIS also continue an investigation into the multi-state illness outbreak.

Consumers and media with questions about the recall may contact the company's toll-free number at (800) -739-4838.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within eight to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety

messages are available 24 hours a day.

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